

## Easy Broccoli Cheddar Pasta Bake with Cream Cheese

Dump and Bake Broccoli Cheddar Pasta

OVEN  
350°F

TIME  
25 min

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### INGREDIENTS

7.5 oz Philadelphia whipped chive or garlic and herb cream cheese  
12 oz dry pasta (rotini, penne, cellentani, or fusilli)  
2 cups shredded cheddar cheese, divided  
2 cups fresh broccoli florets, chopped  
3 tbsp olive oil  
4 cups chicken broth  
1 tsp seasoning salt  
0.67 cup heavy cream

### DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C).
2. Combine the Base Ingredients: In a large baking dish, add:
3. Dry pasta
4. Chopped broccoli
5. Olive oil
6. Chicken broth
7. Seasoning salt
8. Heavy cream
9. Stir well so everything is evenly distributed.
10. Add the Cheeses: Dollop the whipped cream cheese across the dish.
11. Sprinkle 1<sup>2</sup>/<sub>3</sub> cups shredded cheddar cheese over the mixture.
12. Gently stir, leaving some cheese on the top layer.
13. Bake Covered: Cover the dish tightly with aluminum foil.
14. Bake for 25 minutes so the pasta absorbs the liquid and begins to soften.
15. Add More Cheese: Remove the foil and sprinkle the remaining <sup>1</sup>/<sub>3</sub> cup cheddar cheese over the top.
16. Finish Baking: Return the dish to the oven and bake uncovered for 10-15 minutes until the cheese is melted and bubbly.
17. Rest Before Serving: Allow the pasta to rest for 5 minutes before serving so the sauce thickens.

### SWAPS & NOTES

One of the great things about this dish is how adaptable it is.

Pasta Options Short pasta shapes work best, such as: Rotini  
Penne Fusilli Cellentani These shapes hold the creamy sauce beautifully.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-broccoli-cheddar-pasta-bake-with-cream-cheese/>

Protein Additions For a heartier meal, try adding: Rotisserie chicken Cooked bacon Grilled sausage Shrimp